

# FOOD PROGRAM MONTHLY REPORT

## May 2002

	<b>Janet Anderberg</b>	<b>Mary Ferluga</b>	<b>Dave Gifford</b>	<b>Ned Therien</b>
<b>Training or other Presentations</b>	<ul style="list-style-type: none"> <li>- Taught UW class</li> <li>- Field training with WSDA and King County: Asian food</li> <li>- Presentation for Shellfish staff: "Recent Outbreaks"</li> <li>- AEC: moderator and presenter "Recent Outbreaks"</li> <li>- WASBO in Spokane: "Food Safety in Schools"</li> <li>- Food Safety talk at Cascadia College in Bothell</li> <li>- Food Safety at Food Banks for Northwest Harvest State-wide meeting in Seattle</li> <li>- Training with DOH FSL at McNeil Island State Pen</li> </ul>	<ul style="list-style-type: none"> <li>- AEC Panel Presentation "Cafeteria to Courtroom"</li> <li>- Planning Spring Workshops</li> </ul>	<ul style="list-style-type: none"> <li>- Food Security presentation at Farm to Table Conference (100 attendees)</li> <li>- Participated on a panel discussion for SW Region LHJ water resources staff on the relationship between various permits (food permits) and safe drinking water (20 attendees)</li> </ul>	Chaired WSEHA Annual Educational Conference May 8-10 (300 attendees)
<b>Foodborne Outbreak Response</b>	<ul style="list-style-type: none"> <li>- <i>Salmonella poona</i> from cantaloupes</li> <li>- Wrote Walla Walla OB summary</li> <li>- Pierce County <i>Salmonella</i> outbreak assistance with LHD and Epi.,</li> <li>- Norwalk outbreak in Clallam county</li> </ul>	Chelan Douglas Walla Walla Kittitas*2 Walla Walla prison summary		Liaison between FDA and LHJs on cantaloupe recall resulting from <i>Salmonella poona</i> outbreak – media inquiries
<b>LHJ Consultation</b>	<ul style="list-style-type: none"> <li>- Plan review questions</li> <li>- Juice questions</li> <li>- Standardization consults</li> <li>- Assessment consults</li> <li>- NW Quad County meeting coordination</li> <li>- Cooling questions</li> <li>- Reheating questions</li> <li>- Boarding home egg questions regarding</li> <li>- Temporary event plan review consult</li> <li>- Permitting for temporary food sales</li> <li>- Jam and jelly questions</li> <li>- Cottage industries: selling cookies baked at home</li> </ul>	Benton Franklin*6 Spokane*7 Grant*3 Whitman Asotin*3 Kittitas*3 Klickitat*2 Walla Walla*5 NE Tri Chelan Douglas*4 Lincoln		Exempt (from permit) food list concurrence letters prepared for: Seattle-King Spokane

<b>Regulation Revision</b>	Talked with prospective Special Issue Subcommittee members	<b>McDonald's</b> <i>Undercook, +cont, h/w</i> <b>Wendy's</b> <i>H/w, +cont.</i> <b>7-11/Oberto</b> <i>H/h jerky/breakfast sandwiches</i> <b>QFC</b> <i>Melon</i> <b>Applebee's</b> <i>Sanitizer</i> <b>Albertson's</b> <i>+cont</i> <b>Safeway</b> <i>Produce washing</i> <b>JIB</b> <i>Produce washing</i> <b>Baskin Robbins</b> <i>Juice rule-Frozen strawberry drinks</i> <b>Outback</b> <i>Prime rib reheat</i> <b>Old Spaghetti Factory</b> <i>Pasta Storage</i>		- Continued to organize Food Service Rule revision workgroups  - Sent announcement about 6/26/02 workshop on Food Worker Card fee increase
<b>Other</b>	- WSDA pea meeting - Revised "Safe Food For Children" booklet for WSU Coop Ext - Coordinated BHC info with FDA - Attended Epi meetings - Exempt foods reviewed for LHD's - Set up training for FSL Trans Accom. MOU meeting with UW on campus	BHC survey of LHJs East side	Finally got rid of Don Oliver (ha ha)	- Prepared briefing for Dr. Hayes on bare hand contact policies of LHJs, DOH, FDA  - Reviewed agency legislation proposal to reference FDA Food Code as consensus code
<b>Hot Issues</b>	BHC with HO's, EHD's	- Retail meat and poultry labeling  - BHC		Dateline NBC expose about supermarkets changing pull date labels on packages of raw meat